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									age _	of 4
INSPECTION RSN TO	PF GRADE		ON DATE	EST	ABLISH	IMEN	T NAME	ROPOIL	-01	
Regular 🗸 🗸	57	01 / 24	9 12018) EV	CRY	OA-	1 ct	inese restaurment		1
Follow-up		TIME IN	TIME OUT		PERMIT HOLDER			CI	21/18	
Complaint	RATING	10:30 AM	1:00 Pu	1 YUJIH, GONG				1	DATE	
nvestigation		SANITARY F		LOC	ATION	(Add	ess)	EPHO ADMINIST	MANG	11.2-0
Other:		17000104	~	Opt	1 38	4 14	i USHA	ARCADE; UNIVERSELY OR	GU	AM
ESTABLISH		AREA	TELEPHON	IE NO. C	N RISK	Facto	7/Interver	tion Violations	RISK	CATEGOR
PESTAURA		4	929-3985					Intervention Violations		3
F(DODBORNE	ILLNESS R	ISK FAC	ORS	AND	PU	BLIC	HEALTH INTERVENTI	ONS	
IN = In compliance	Circle design	ated compliance (IN, 0	DUT, N/O, N/A) (or each nui	nbered i	item.	Mark "X"	in appropriate box for COS and/or R. during inspection R = Repeat violation		3420
Compliance Status	3	ince 140 - Not obser	ICOS	R PTS	lCon		ice Statu			OS R P
7		ervision					P	otentially Hazardous Food (TCS	Food)	oo K II
1 IN 607		present, demonstrates	5 T	6	16	IN O	UT N/A(N	Proper cooking time and temperature	15	
	knowledge, and p	vee Health		10				Proper reheating procedures for hot in Proper cooling time and temperature		
2 IN (00)		reness; policy present		(6)				Proper bot holding temperatures	8	1
3 M OUT	The state of the s	orting, restriction & ex	clusion	6	20	IN O	N/A	Proper cold holding temperatures		
		enic Practices			21	IN (O	N/A N	Proper date marking and disposition		
4 IN OUT N/A N	tobacco use	iting, drinking, betelnut	i, or	1				Consumer Advisory		
5 NOUT NA N	O No discharge from	n eyes, nose, and mou	ith	6		T		T.		TT
	Preventing Cont	amination by Hand	ds		22	IN O	UT(NIA)	Consumer Advisory provided for raw undercooked foods	or	
6 IN OUT NA				6	35					
7 POUT NA N	U	tact with ready-to-eat to method properly folio		6		_		Highly Susceptible Population [Pasteurized foods used; prohibited for		
8 IN (II)		shing facilities supplie		6	23	IN O	UT 🐠	offered	DUS HOL	
	accessible			6				Chemical	151	
9 (R) OUT		ed Source m approved source		16	24	IN O	UT (A)	Food additives: approved and properly	y used	- 6
O IN OUT N/A		proper temperature		6				Toxic substances properly identified,	stored	+
11 N OUT	Food in good cond	dition, safe, and unadu	Iterated	6	25 (M)OI	UT	used	0.0.00	1 6
12 IN OUT MA N	U I	available: shellstock ta	ags,	6			Co	informance with Approved Proce		
	Protection from	m Contamination			26	IN OI	மி ம	Compliance with variance, specialized process, and HACCP plan	d	6
								Iprocess, and macor plan		
13 NA OUT NA	Food separated as	nd protected	11	6		Die	li faata-a			
14 IN (00) N/A	Food separated at Food contact surfa	ces: cleaned & sanitiz		6 (B)	L	1		are improper practices or procedures ide		
14 IN (00) N/A	Food separated at Food contact surfa Proper disposition	aces: cleaned & sanitize of returned, previously			L	prev	ralent cont	are improper practices or procedures ide ributing factors of foodborne illness or in are control measures to prevent foodborn	jury. Public	Health
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14 IN (60) N/A 15 IN OUT	Food separated at Food contact surfa Proper disposition served, recondition Good Retail Practi	aces: cleaned & sanitiz of returned, praviousl ned, and unsafe food ces are preventative n	GOOD R	6 ETAIL rol the intro	PR/	previnte	ralent cont rventions a ICES logens che	ributing factors of foodborne illness or in are control measures to prevent foodborn emicals, and physical objects into foods.	jury. Public ne illness or	Health rinjury.
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14 IN 600 N/A 15 N OUT Mark "X" in box: compliance Status 27 Pasteurize 28 Water and 30 Proper contemperatu 31 Plant food 32 Approved 33 Thermome 34 Food prop 35 Insects, ro 36 Contamina display 37 Personal of 38 Wiping clo 39 Washing file	Food separated at Food contact surfate Proper disposition served, recondition Good Retail Practifinumbered item is not served and understand of the corrective tand Sign) Food separated and account of the corrective tand Sign) Food separated and account of the corrective tand Sign) Food Sign Served Signal Corrective tand Sign) Food Signal Corrective tand Sign)	aces: cleaned & sanitize of returned, praviously ned, and unsafe food cess are preventative in other in compliance and/or dand Water equired course and processing methods arature Control dequate equipment for the holding department of container c	GOOD R neasures to cont if COS and/or COS age & tion(s), and hall be taken.	6 6 ETAIL rol the introck COS: R PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PRODUCTION AND ADDRESS AND ADD	previous pre	ralent controventions a reventions a reventions a reventions a reventions a revention and revention	ributing factors of foodborne illness or in are control measures to prevent foodborn are control measures of Utensils. Proper Use of Utensils are control of the second and linens: properly stored, do a single-service articles: properly stored, and properly utensils, Equipment and Vendin nonfood-contact surfaces cleanable, proconstructed, and used contact surfaces clean properly and used contact surfaces clean properly and used contact surfaces clean properly disposed ities: properly constructed, supplied, & cleanable are contact surfaces clean properly disposed ities: properly constructed, supplied, & cleanable are contact surfaces cleanable, adequate pressure installed; proper backflow devices and wastewater properly disposed facilities maintained ities: properly disposed; facilities maintained and clean ventilation and lighting; designated areas are contact surfaces valid and postes or control of the contr	ijury. Publicine illness or illne	rit points DS R P1

Department of Public Health and Social Services Division of Environmental Health												
Food Establishment Inspection Report Page 2 of 4												
ESTABLISHMENT NAME EVERYDAY CHINESE RESTAURANT LOCATION (Address) UNIT 384 LA ISLA ARCAGE; UNIVERSITY OR. MAKE							ALAD,					
INSPECTION DATE SANITARY PERMIT NO. 01 / 29 / 20(8) 170001043 PERMIT HOLDER 10001043						-						
		SISIE	TEI	MPERATU	RE O	SERVATI	ONS	K-MBY-F				
item/Location Temperature (° F) Item/Location			ation		Temp	perature	e (° F)					
FRIED RI				141-7								
WHITE P				154.0	- 0							
	CHICKEN 4		chiver	114.1 12 56.5	0.7							
COOKTO		XP FR		161.4		REV	IEWED BY:	<u> </u>				
	DOK BO BEEF			67.4			MS	1/24	₹{{8	•		
Control	CHICKEN/ U			133.9		EPH	O ADMINISTRA	TOR	DATE			
							52 555					
ITEM NO.			OBSERVA	TIONS AN	ID CO	RRECTIVE	ACTIO	NS			Charleton .	RRECT
Violation	s cited in this	report	must be corre	cted within t	he time	o frames ind	icated o	r ac etater	in Sacti	one 8-		
* IOIGUOII	s cited in this	report		3-406.11 of th				i as statet	in Secu	7112 U-	4UŞ. I	i anu
	A CATALLAS	\						Powewi			7	
			SPECTION U		00100	100/7.	(() %	POCCODI	NG		+	
	VIOLATIONS	w¢	re obse	2460							-	
	(porton IN	CHAR	60			<u></u>						
1.	PIC DID	NOT	DOMONSTRA	TE POOD	SHE	GTY . PI	c Sitter	u Dem	IONSTRA	イモ	02	08/18
	FOOD SAFETY TO MAINTAIN MANAGERIAL CONTROL.											
											\top	
	2. NO HERVIH POLICY PRINCIPED MANAGEMENT SHAW PROVIDE 4 02/08/18											
7.	Se How the Local And the Company of											
	HEAVIH	POW	7 TO 11	ncure	PIZOPE	R USE (of pe	STRICTIO	1N 4ND	EXCU	MIDN	•
	4.2					. ,						
٧-								08/18				
	FOOD OPINE FOR EMPLOYETS SHALL BE PROPURED CONTAINED TO											
	PROVENT CROSS - CONTAMINATION.											
	1100001	<u> </u>	*> - COD (U/4)	- CAO))					C-1	<u> </u>	+-	
0	SAPAND											
8. HANDWIGHING SINK IN FRONT STRING MICH SIN ACCUSSIBLE; NO STAFF V R.												
	PAPER TOWER WAS PROVIDED IN HANDWASHING IN KITCHEN AREA. 02/08/18											
	HANDWASHING SINK SHALL BE PROPERY ACCESSIBLE AND SUPPRIED											
	TO ALLOW PROPER HANDWASH PRACTICEST.											
		,,,	,- ,-,								+	\neg
	. O Chair		o water . No as	× 5	- 50	CA 10-	- ·				+-	
14.												
	SANITIZE	EU	JIPMENT A	no otb	SILS	•					$oldsymbol{oldsymbol{\perp}}$	
Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be												
submitted to the Director within the period of time established in the notice for corrections.												
Person In Charge (Print and Sign) 1 Put (and 5)												
DEH Inspector (Print and Sign)												
E. WM, EDHOJE V. RAYMUNDO, EDHOI W												

White: DPHSS/DEH Yellow: Food Establishment

		Health and Social Services	
0.50		nent Inspection Report Page	3 of 4
	PECTION DATE SANITARY PERMIT NO.	UNIT 364 LA ISLA ARCADE, UNIVERSITY OR.	
	129 12018 170401043	YUZIN, GONG MY 1/29/18	DATE
ITEM NO.	OBSERVATIONS AN	D CORRECTIVE ACTIONS	CORRECT
Violation		he time frames indicated, or as stated in Sections 8 e Guam Food Code.	
19.	PHF TCS HOT HOW BELOW	140°F. PHF/TCS SHAW BE HOT	02/00/18
	HAD AT OR ABOVE 140°F		
20.	PHF/TCS COLD HOLD BELOW HOLD AT OR BELOW 40°F	40° F. PHF/TCS SHAW BE COLD TO PREVIOUT PATHOGEN GROWTH.	02/08/18
21.	COOKED PHF/TCS NOT PROPERU COUD HOLD PER WORKE Z4 HOURS TO AMOW MONITORING OF IT		02/08/18
32.	PHF TUS THAWBO AT FOOM TO PROPERLY THAWBO TO PROVENT		02/20/18
33.	NO THERMOMETER WAS PROV PROJUGO TO MONITOR PROPER		02/28/18
34.	FUOU NOT PROPERLY COUBRED PROPERLY STORED TO PROVE	IN CHILDER. FOOD SHAW BE MT CONTAMINATIONS.	02/28/18
37.	EMPLOYEES NOT UCING PROPER RESTRAINTS SHALL BE AROPORDY	HATE RESTRAINTS - PROPER HAIR TV.R. USED TO PROVENT CONTAMINATION	02 pol 18
38	BE PROPERLY STORED IN SAX PATHOGEN GROWTH.	STORED. WIPING CLOTHES SHALL DITIECT WHEN NOT IN U(E TO PREMIN	०२/२८/१८
	٧.β.	2/8	
40.		RLY STORED . IN-USE US UTENSILS	02 28 18
	SHAW BE PROPERLY STOPED	TO PREVENT PATHOGEN GROWTH.	
he immediate ubmitted to ti	nspection today, the items listed above identify violations which sha suspension of the Sanitary Permit or downgrade. If seeking to appe se Director within the period of time established in the notice for con-	The state of the s	may result in ring must be
	In The Cope	Date: / 1 2	9.3/10
	(Print and Sign) , EPHO II V. RAYMUNDO, E	Pito I Date: 01/29	12018
Rev:	08.27.15 White: DPHSS/DEH	Yellow: Food Establishment	34

White: DPHSS/DEH Yellow: Food Establishment

9. 19.	Department of Public Health and Social Services Division of Environmental Health	
		of 4
ESTABLISH	MENT NAME	
DIASAO	AY CHINGE RESTAURANT WHIT 384 VA ISLA ARCADE; MANGIND, GU	AM
	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 129 12018 170001843 PERMIT HOLDER 129 12018 170001843	
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-4 8-406.11 of the Guam Food Code.	05.11 and
44.	NON FOOD- CONTACT SUPFACES CONSTRUCTED WITH BAPE WOOD.	02/28/18
	SURFACED SHALL BE SMOOTH, NON-ABSORBENT, AND BASIN CHEWARD	
44.	THE PROPERLY CUEIN TO PREVENT HARRORAGE OF PESTS.	व्याप्त्रका स्व
	the first of the state of the s	
52.	CEIVING TIVE IN KITCHEN AREA IN PISROPHIR. NON FOOD - CONTACT SURFACES SHITH BE IN GOOD PEPAIR.	02 28 18
	USUBO "D" PLACARD NO. 00381 & NOTICE OF CLOSURE	
	SANITARY PURMIT SUSPENDED.	
	A \$ 100 RE-INSTATIONANT FOR CHALL BE PAID TO DEPARTMENT OF	
	PUBLIC HENTH AND SOCIAL SERVICES UPON EXCLOSSAIL COMPLETION	- 39
	OF A FOLLOW- UP INSPORTION WHERE ALL PROVINCIAL CITED MOUTH OF	20
	ARE COPECTED.	
	BRIDFOD P.I.C. ON ABOVE, YUJIN, GONG.	
	PHOTOS WERE TAKEN.	
	BDATA TO	
	706 1/20/18	
	ETIO ADMINISTRATOR DATE	
ne immediate	nspection today, the items listed above identify violations which shall be corrected by the data specified by the Department. Fallure to comply me suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing to Director within the period of time established in the notice for corrections.	ay result in g must be
	ge (Print and Sign) In In Gora E	9 10
EH Inspector	(Print and Sign) Date:	2018
	08.27.15 White: DPHSS/DEH Yellow: Food Establishment	010

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GOVERNMENT OF GUAM



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



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EDDIE BAZA CALVO GOVERNOR		JAMES W. GILLAN DIRECTOR
RAY TENORIO LIEUTENANT GOVERNOR		LEO G. CASIL DEPUTY DIRECTOR
	Date: 01	29/2018
Name of Establishment		
As a result of this inspection your establishment received a:		
☐ LETTER OF WARNING		

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

(Demerit/Grade Points)

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

NOTICE OF CLOSURE

57

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely.

Director

ssued By:

Received By:

Establishment Representative